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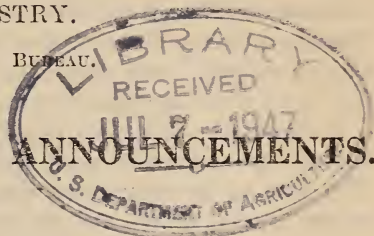


United States Department of Agriculture,

BUREAU OF CHEMISTRY.

C. L. ALSBERG, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.



No. 27.

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FOOD INSPECTION DECISION NO. 181.—CHEESES.

The following definitions and standards for cheeses were adopted by the Joint Committee on Definitions and Standards, September 6, 1919, and were approved by the Association of American Dairy, Food, and Drug Officials, September 10, 1919, and by the Association of Official Agricultural Chemists, November 19, 1919:

1. *Cheese* is the sound product made from curd obtained from the whole, partly skimmed, or skimmed milk of cows, or from the milk of other animals, with or without added cream, by coagulating the casein with rennet, lactic acid, or other suitable enzyme or acid, and with or without further treatment of the separated curd by heat or pressure, or by means of ripening ferments, special molds, or seasoning.

By act of Congress, approved June 6, 1896, cheese may also contain added coloring matter.

In the United States, the name "cheese," unqualified, is understood to mean Cheddar cheese, American cheese, American Cheddar cheese.

2. *Whole milk cheese* is cheese made from whole milk.

3. *Partly skimmed milk cheese* is cheese made from partly skimmed milk.

4. *Skimmed milk cheese* is cheese made from skimmed milk.

WHOLE MILK CHEESES.

5. *Cheddar cheese, American cheese, American Cheddar cheese*, is the cheese made by the Cheddar process, from heated and pressed curd obtained by the

action of rennet on whole milk. It contains not more than thirty-nine per cent (39%) of water, and, in the water-free substance, not less than fifty per cent (50%) of milk fat.

6. *Stirred curd cheese, sweet curd cheese*, is the cheese made by a modified Cheddar process, from curd obtained by the action of rennet on whole milk. The special treatment of the curd, after the removal of the whey, yields a cheese of more open, granular texture than Cheddar cheese. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

7. *Pineapple cheese* is the cheese made by the pineapple Cheddar cheese process, from pressed curd obtained by the action of rennet on whole milk. The curd is formed into a shape resembling a pineapple, with characteristic surface corrugations, and during the ripening period the cheese is thoroughly coated and rubbed with a suitable oil, with or without shellac. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

8. *Limburger cheese* is the cheese made by the Limburger process, from unpressed curd obtained by the action of rennet on whole milk. The curd is ripened in a damp atmosphere by special fermentation. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

9. *Brick cheese* is the quick-ripened cheese made by the brick cheese process, from pressed curd obtained by the action of rennet on whole milk. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

10. *Stilton cheese* is the cheese made by the Stilton process, from unpressed curd obtained by the action of rennet on whole milk, with or without added cream. During the ripening process a special blue-green mold develops, and the cheese thus acquires a marbled or mottled appearance in section.

11. *Gouda cheese* is the cheese made by the Gouda process, from heated and pressed curd obtained by the action of rennet on whole milk. The rind is colored with saffron. It contains, in the water-free substance, not less than forty-five per cent (45%) of milk fat.

12. *Neufchatel cheese* is the cheese made by the Neufchatel process from unheated curd obtained by the combined action of lactic fermentation and rennet on whole milk. The curd, drained by gravity and light pressure, is kneaded or worked into a butter-like consistence and pressed into forms for immediate consumption or for ripening. It contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

13. *Cream cheese* is the unripened cheese made by the Neufchatel process from whole milk enriched with cream. It contains, in the water-free substance, not less than sixty-five per cent (65%) of milk fat.

14. *Roquefort cheese* is the cheese made by the Roquefort process from unheated, unpressed curd obtained by the action of rennet on the whole milk of sheep, with or without the addition of a small proportion of the milk of goats. The curd is inoculated with a special mold (*Penicillium Roqueforti*) and ripens with the growth of the mold. The fully ripened cheese is friable and has a mottled or marbled appearance in section.

15. *Gorgonzola cheese* is the cheese made by the Gorgonzola process from curd obtained by the action of rennet on whole milk. The cheese ripens in a cool, moist atmosphere with the development of a blue-green mold and thus acquires a mottled or marbled appearance in section.

WHOLE MILK OR PARTLY SKIMMED MILK CHEESES.

16. *Edam cheese* is the cheese made by the Edam process from heated and pressed curd obtained by the action of rennet on whole milk or on partly

skimmed milk. It is commonly made in spherical form and coated with a suitable oil and a harmless red coloring matter.

17. *Emmenthaler cheese*, *Swiss cheese*, is the cheese made by the Emmenthaler process from heated and pressed curd obtained by the action of rennet on whole milk or on partly skimmed milk, and is ripened by special gas-producing bacteria, causing characteristic "eyes" or holes. The cheese is also known in the United States as "Schweizer." It contains, in the water-free substance, not less than forty-five per cent (45%) of milk fat.

18. *Camembert cheese* is the cheese made by the Camembert process from unheated, unpressed curd obtained by the action of rennet on whole milk or on slightly skimmed milk; and ripens with the growth of a special mold (*Penicillium Camemberti*) on the outer surface. It contains, in the water-free substance, not less than forty-five per cent (45%) of milk fat.

19. *Brie cheese* is the cheese made by the Brie process from unheated, unpressed curd obtained by the action of rennet on whole milk, on milk with added cream, or on slightly skimmed milk, and ripens with the growth of a special mold on the outer surface.

20. *Parmesan cheese* is the cheese made by the Parmesan process from heated and hard-pressed curd obtained by the action of rennet on partly skimmed milk. The cheese, during the long ripening process, is coated with a suitable oil.

SKIMMED MILK CHEESES.

21. *Cottage cheese*, *Schmierkase*, is the unripened cheese made from unheated (or scalded) curd obtained by the action of lactic fermentation or lactic acid or rennet, or by any combination of these agents, on skimmed milk, with or without the addition of buttermilk. The drained curd is sometimes mixed with cream, salted, and sometimes otherwise seasoned.

WHEY CHEESES.

22. *Whey cheese* (so-called) is produced by various processes from the constituents of whey. There are a number of varieties, each of which bears a distinctive name, according to the nature of the process by which it has been produced, as, for example, "Ricotta," "Zieger," "Primost," "Mysost."

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

E. T. MEREDITH, *Secretary of Agriculture*.

WASHINGTON, D. C., March 3, 1921.

362. LABELING OF CHEESE.

The department's definition and standard for Roquefort cheese, published in Food Inspection Decision 181, calls for a product made from the whole milk of sheep with or without the addition of a small proportion of the milk of goats. However, cheese made in America by the Roquefort process from cows' milk will not be regarded as in violation of the Food and Drugs Act if the name "Roquefort" is qualified by "American," "domestic," or other words indicating the

place of production. The qualifying words should be given equal prominence and in direct connection with the name.

353. IMPORTATION AND INSPECTION OF TEA.

To officers of the Tea Inspection Service and others concerned:

The present regulations in Service and Regulatory Announcements, Chemistry 25, pertaining to the importation and inspection of tea, under the act approved March 2, 1897, as amended by the act approved May 16, 1908, and the act of May 31, 1920, making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1921, are readopted, with the exception of paragraph 15, to take effect on May 1, 1921. Paragraph 15 is hereby revoked as to tea shipped from abroad on or after May 1, 1921, and the appended paragraph is substituted therefor. Tea shipped from abroad prior to May 1, 1921, will be governed by the present regulations.

E. D. BALL, *Acting Secretary of Agriculture.*

(To be substituted for paragraph 15, page 7, Service and Regulatory Announcements, Chemistry 25.)

(15) The following are the standards selected by the Board of Tea Experts, which are hereby fixed and established as standards under this act for the year 1921:

- | | |
|---|--|
| 1. Formosa Oolong (used for Foochow and Canton Oolong). | 5. Young Hyson, green. |
| 2. Congou. | 6. Japan. |
| 3. Ceylon (used for India, Java, and Sumatra). | 7. Scented Orange Pekoe (used for capers). |
| 4. Gunpowder, green. | 8. Scented Canton. |

364. WEIGHTS OF PITTED CHERRIES IN CANS OF VARIOUS SIZES.

An investigation recently concluded by the Bureau of Chemistry indicates that properly filled cans of pitted cherries will yield, in general, after processing at least the following drained weights of cherries:

No. 1:

2 $\frac{1}{16}$ by 4 inch sanitary or hole and cap----- 7.5 ounces.

No. 2:

3 $\frac{1}{16}$ by 4 $\frac{1}{16}$ inch sanitary, and 3 $\frac{3}{8}$ by 4 $\frac{1}{16}$ inch hole and cap—

Sirup cutting out 20° Brix, or above----- 12.5 ounces.

Sirup cutting out 20° Brix, or above----- 13.5 ounces

No. 2 $\frac{1}{2}$:

4 $\frac{1}{16}$ by 4 $\frac{1}{16}$ inch sanitary, and 4 by 4 $\frac{3}{8}$ inch hole and cap—

Sirup cutting out 20° Brix, or above_ (18.5 ounces) 1 pound, 2.5 ounces.

Sirup cutting out below 20° Brix---- (19.5 ounces) 1 pound, 3.5 ounces.

No. 10:

6 $\frac{3}{16}$ by 7 inch sanitary, and 6 $\frac{1}{4}$ by 6 $\frac{3}{8}$ inch hole and cap (water or

juice pack)----- (70 ounces) 4 pounds, 6 ounces.

To determine drained weight the contents of No. 2 $\frac{1}{2}$ cans or cans of smaller size should be emptied on a circular $\frac{1}{8}$ -inch mesh screen, 8

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ERRATA SLIP FOR S.R.A. CHEM. 27, ITEM 364.

No. 2:

3-7/16 by 4-9/16 inch sanitary, and 3-3/8 by 4-9/16 inch
hole and cap -

Sirup cutting out 20° Brix, or above12.5 oz.

Sirup cutting out below 20° Brix13.5 oz.

inches in diameter, set in a frame with a vertical side higher than the level of the product on the screen. The contents of the can should be distributed over the screen so as to form a layer of uniform depth, this being accomplished so far as possible by the manner of emptying from the can. Any further handling required to level the material on the screen and secure a layer of practically uniform depth should be done in such way as to express no additional amount of liquor from the material. The period of draining should be two minutes. The method of determining drained weight of No. 10 cans is the same as the foregoing, with the exception that a circular $\frac{1}{4}$ -inch mesh screen, 12 inches in diameter, is used. This screen should also be set in a frame with a vertical side higher than the level of the product on the screen.

Because of variations in conditions cans filled to capacity may in a few cases yield drained weights slightly less than those here listed, while in many instances weights in excess of those mentioned can and should be attained. The necessity for such variations in weight will be given due consideration. In all cases, however, cans should contain the greatest amount of cherries it is possible to pack in them without impairment of quality.

A can of a size not named in this announcement should yield a drained weight of cherries bearing the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

365. WEIGHT OF SPINACH IN NO. 10 SANITARY CANS.

In Item 320, page 118, Service and Regulatory Announcements, Chemistry 24, the bureau announced that properly filled No. 10 sanitary cans of spinach should yield a drained weight of at least 78 ounces (4 pounds, 14 ounces). As a result of further investigation, this weight is reduced to 72 ounces (4 pounds, 8 ounces).

In other respects Item 320 remains unchanged.

366. SACKS OF WHOLE, CRACKED, AND GROUND GRAINS SHOULD BE LABELED TO SHOW QUANTITY OF CONTENTS.

In Item 299, page 105, Service and Regulatory Announcements, Chemistry 23, the bureau called attention to the requirement of the Food and Drugs Act that feedstuffs in sacks of uniform quantity of contents be marked with a plain and conspicuous statement of the quantity of the contents. It has been observed, however, that certain members of the trade continue to ship in interstate commerce whole, cracked, and ground grains, such as shelled corn, kafir, oats, barley, wheat, buckwheat, cracked corn, crushed or rolled oats,

crushed or rolled barley, ground oats, ground barley, corn meal, and similar products in sacks of uniform quantity of contents without marking the sacks with the required declaration.

Shippers of products of this kind should take steps to insure that the packages are marked with a plain and conspicuous statement of the quantity of the contents. As indicated by Item 323, page 120, Service and Regulatory Announcements, Chemistry 24, shipments to mixed-feed manufacturers and other wholesale users are not exempt from marking.

367. ROBUSTA COFFEE.

The bureau has received numerous inquiries from members of the coffee trade in regard to the status of Robusta coffee under the Food and Drugs Act. Inquiry has been made as to the propriety of distributing Robusta coffee as coffee, in view of the fact that the department's definition of coffee includes only the seed of *Coffea Arabica* L. and *Coffea Liberica* Bull. The question has also been raised whether Robusta coffee grown in Java may be sold as Java coffee with or without qualifying descriptive labeling.

The bureau has conducted an extensive investigation and has secured information from representatives of the coffee trade in all sections of the United States and from the Government of The Netherlands. The designation "Robusta coffee" is given to the seed of *Coffea robusta* now grown in Java and other islands of the Dutch East Indies on a very large scale. Robusta coffee is not, however, identical with the coffee generally known as Java coffee, which is the seed of *Coffea Arabica*. True Java coffee (*Coffea Arabica*) is of better quality than Robusta coffee and is sold at a higher price. Robusta coffee is never sold in Holland or in Java as Java coffee.

Since it appears that the seed of *Coffea robusta* is a true coffee, there is no objection under the Food and Drugs Act to its sale under the designation "coffee" or "Robusta coffee" or under any other form of labeling that is not false, misleading, or deceptive. Robusta coffee should not be sold as Java coffee or under any form of labeling which tends either directly or indirectly to create the impression that it is *Coffea Arabica*, long and favorably known as Java coffee.

368. GOLDEN BANTAM CORN.

The bureau is advised that many canners of corn are canning varieties known as Charlevoix and Bantam Evergreen, and other yellow corns, and labeling the canned product as Golden Bantam corn. It is the opinion of the bureau that the name "Golden Bantam corn" should be restricted to the particular variety which is well recognized under that name. Interstate shipments of varieties of

canned corn other than Golden Bantam under labels indicating the product to be of the Golden Bantam variety will be regarded as misbranded under the Food and Drugs Act.

369. LABELING OF IMITATIONS.

Section 8 of the Food and Drugs Act, paragraph first, in the case of food, provides that an article shall be deemed misbranded "If it be an imitation of * * * another article." The proviso to the fourth paragraph of this section states "That an article of food * * * shall not be deemed to be * * * misbranded * * * In the case of articles labeled, branded, or tagged so as to plainly indicate that they are * * * imitations * * * and the word * * * 'imitation' * * * is plainly stated on the package in which it is offered for sale." The law is clearly mandatory, therefore, that imitation products be labeled with the word "imitation," and in addition with some statement plainly indicating them to be imitations, such as a declaration of the ingredients giving the products their principal characteristics. No alternative method of labeling is provided under which imitation products may be sold.

There is a growing practice in certain industries of substituting the word "artificial" or terms such as "artificially flavored and colored" for the word "imitation," as provided by the law. This is particularly true of the beverage industry. For example, a so-called strawberry soda made with imitation flavor, citric acid, and red color is an imitation product and should be plainly labeled with the word "imitation," together with a statement plainly indicating it to be an imitation, such as a declaration of the presence of citric acid, artificial color, and artificial flavor.

370. IMITATION FRUIT JELLIES.

In Item 221, page 63, Service and Regulatory Announcements, Chemistry 20, issued July 2, 1917, the bureau announced that in the preparation of jellies and similar products from fruits deficient in pectin, no objection is made to the addition of pectin in small quantities when such addition does not serve to conceal damage or inferiority, provided the presence of added pectin is declared on the label, and provided further that the pectin has been prepared from clean and sound materials. The employment of substantial amounts of fruit or fruit juices was assumed.

The use of commercial pectin has given rise to a class of deceptively labeled products containing little or no fruit juice.

A food product sold under the name "jelly," unqualified, or qualified by a fruit name, or not distinctly qualified to show that it is not a fruit product, should contain fruit juice in the amounts indicated by Item 221, that is, in substantial quantities.

Products made from sugar and commercial pectin with natural or artificial fruit flavors and colored to simulate fruit jellies are regarded by the bureau as imitation jellies which the law requires to be labeled with the word "imitation," together with a statement plainly indicating them to be imitations, such as a declaration of the ingredients.

371. GLACÉ FRUIT CONTAINING ARTIFICIAL COLOR AND FLAVOR.

In an article labeled and sold as glacé fruit, unqualified, it is expected that the color and flavor will be natural constituents of the fruit. Where artificial color and flavor are used in these products a clear and conspicuous statement of the presence of these substances should appear on the label.

372. USE OF DECOMPOSED STOCK IN JAMS, CANNED FRUITS, AND SIMILAR PRODUCTS.

Factory inspection of several firms manufacturing jams, jellies, preserves, fruit butters, canned fruits, and similar products has revealed the use of berries and other fruits that were moldy, fermented, or otherwise decomposed. Products made from such unfit stock are obviously adulterated, and if shipped within the jurisdiction of the Food and Drugs Act will be proceeded against accordingly.

Manufacturers of fruit products should maintain an inspection of raw materials sufficiently rigid to eliminate completely all unfit fruit.

373. SHIPMENTS OF NUTS CONTAINING EXCESSIVE INEDIBLE AND WORTHLESS NUTS ADULTERATED.

During the pre-holiday marketing season the bureau has noted efforts by some members of the trade to dispose of nuts containing excessive quantities of moldy, wormy, rancid, shriveled, or otherwise worthless nuts. Such products are regarded as adulterated under the Food and Drugs Act and their shipment within its jurisdiction constitutes an offense.

374. LEMON PIE FILLING.

A product sold as lemon pie filling or under a designation indicating directly or indirectly that it is a lemon pie filling should contain a substantial proportion of egg yolk or whole egg with lemon juice, with or without lemon peel. It should not contain flour, starch, or other similar substances in excess of the amount necessary for proper thickening.

The use in lemon pie filling of artificial yellow color, whether of coal tar or of vegetable origin, to conceal inferiority due to deficiency in egg or egg yolk is regarded as an adulteration, even though artificial color be declared on the label.